**Company: Castoro de Oro Estate Winery**

**Address:**  4004 Hwy 97 Oliver, BC, Canada V0H 1T1

**Web:** [www.castorodeoro.com](http://www.castorodeoro.com)

**Phone:** 250-495-4991 (but we prefer electronic communications)

**Facebook:**  <https://www.facebook.com/CastorodeOro> @CastorodeOro

**Twitter:**  <https://twitter.com/CastoroWinery> @CastoroWinery

**Instagram:**  <https://www.instagram.com/castorodeoro/> @castorodeoro

 **About info:**

Nestled in Canada’s premier grape-growing region, the original Golden Mile, of Oliver, B.C., our grapes are picked at optimum ripeness and our wines end up well balanced, complex and approachable due to our diligent farming and fabulous terroir.

The Castoro de Oro Estate Vineyard, planted with viniferous grape vines in 1980, though for over 40 years previous to that it was a table grape vineyard. There are still a few of the extremely old table grape vines on our property, one of which is at the entrance to our wine shop. Our vineyard has a unique soil combination from alluvial deposit, southeast aspect with excellent exposure to sunshine resulting in full flavour and aroma development. The vineyard slope with the lake at the foot, providing excellent frost drainage, keeps the vines safe from late spring or early fall frost problems, allowing the grapes to ripen fully. The vines are planted to the foot of a mountain, which provides evening shade, resulting in a rapid cool-off during summer, which prevents the grape acids from dropping and results in a fine balance between ripe, sweet fruit and firm, clean acidity. All of which is an ideal foundation for growing superior grapes. White and red grapes grow equally well in this class one grape growing terroir and enables the production of terrific wines of many types in a wide range of styles.

100% BC family owned and operated, we grow it, make it, package it, market it and you’ll most likely find an owner serving in the on-site wine shop as well, in other words we do everything from grapes, to bottle and can, to glass! And we love to share our wine and time with people who love wine and love to have fun.

Our winery has been honoured to have been voted by consumers as The Best Winery in The Best of the South Okanagan two years in a row, 2020 & 2021! Best of the South Okanagan is an online voting hosted, for numerous years, by the Penticton Western News where consumers vote for best patio, best coffee shot etc. According to the editor of the Penticton Western News, the Best Winery category was again the most hotly contested category in this year’s voting. The South Okanagan is home to over 140 award winning wineries, 73 of those were nominated by consumers and of those 73 we “stole the reader’s hearts” and won the top spot again this year.

We believe that the reasons consumers love our winery are many; our great price-taste ratio on our small lot 100% BC wines, available in traditional bottles and in fabulous take anywhere single serve cans, plus we truly are just unpretentious farmers who love to make people feel happy and welcome, and we love growing and making wonderful award winning wines. Our buildings and grounds are cozy and comfortable - we’ve not spent a fortune on expensive buildings and art work - one of the reasons we are able to keep our small lot, handcrafted wines at prices that people can afford to drink more often. We welcome you to visit us and enjoy the jokes, laughter, smiles and wine served to you directly by one of the proprietors, and obviously we can answer any serious questions about wine if you ask. You might also get to snuggle with our furry family member, Walnut the Welsh Terrier, he loves people. And if you hang out in our picnic area you might get a glimpse or more of some of our six pack of rescued “dumped” cats that are outside during the day hunting and are pampered, fixed and safely inside at night. But when you can’t visit our wines are available in select retailers in AB, BC, SK & sometimes in LCBO Vintages stores. Plus our wines in can are part of the inflight offerings on Air North, Yukon’s Airline and North Cariboo Air! And we’ll ship direct to consumers in British Columbia, Alberta, Saskatchewan, Manitoba, Nova Scotia and Prince Edward Island.

For up to date hours of our on-site wine shop visit: <https://g.page/castorodeoro/>

We drink a lot of our own wine, so all of our wines are made without animal by-products, though we find declaring as vegan is time consuming and costly. Our farming practices are as organic as possible, however we have never become officially organic because if some nasty attacks our vineyard we’d go after it with whatever it takes to save it, because it’s our livelihood, we’re unfortunately not billionaires who are in the wine industry only because it’s romantic.

The most often asked questions are what does your name mean, how did you choose it and what is the creature on your label? In a nutshell, the Castoro de Oro Estate Winery name and labels are a tribute to the distinguishing characteristics of our vineyard and the country of Canada.

Canada: The prospect of oro – gold, drove exploration, but the high fashion of the day, made from castoro – beaver, encouraged more people to settle in early Canada and helped to form the confederation of Canada as we know it today; hence the noble creature is the emblem of national sovereignty.

Terroir: Beavers, by building dams and changing waterways, helped to create the lake at the foot of our vineyard, this lake, called Mirror Lake, lengthens our growing season because it pulls frost away from our vines onto itself. And of course de oro – of gold or golden is a reference to our vineyard location in the original Golden Mile.

Which is why our bottle labels are designed to look like an old newspaper or old photograph and our logo is a beaver dressed in the high fashion of the day including top hat and fur trimmed overcoat. The beavers relocated long before we came here and our logo is an imaginary figure, and so, no, we don’t harm beavers!

Because wine in can is a relatively new way to package wine, and ours are small 250 ml single serve cans, there wasn’t much room for our beaver logo. Therefore we designed a more modern streamlined looking label for our wine in cans, but of course they still proudly display our Castoro de Oro Estate Winery name, so the beaver is still there in spirit.

**

**Product info:**

1. **Heart of Gold ®** **(white blend)**

*Same terrific wine available in bottles or cans!*

**RECENT Awards:**

* DOUBLE GOLD Best of Category 2021 ALL CANADIAN CHAMPIONSHIPS
Blind judged, poured from cans competed against wine from bottles, because it’s the same wine the All Canadian Wine Championships awarded both formats! It made wine history as the first wine in can to win an award!
* JUDGES SELECTION Top Six 2021 Alberta Beverage Awards
Blind judged, poured from bottles competed against wine from all over the world, international and domestic!

**Blend:**

Pinot Blanc, Vidal, Siegfried, Viognier. We never disclose our blend percentages it’s our secret recipe!

**Tasting Note:**

It’s seriously complex, and how could it not be with these four diverse grapes combined perfectly to be much more than the sum of the parts! So go ahead… grab a cooler of cold cans or a bottle and crack open this lovely unoaked white blend. It has a clean nose of peach, grapefruit and apricots. It’s round and fruity on the palate with peach, honey, apricot, ripe apple and just enough citrus on the finish to keep it fresh, followed by an after note of warm sugar. Siegfried is an uncommon grape and is not the same as, nor is it related to, siegerrebe. Siegfried has a varietal characteristic of warmed sugar / cotton candy, aroma and finish, even when the wine is not actually sweet this note comes through after you swallow, these notes are some of what makes our Heart of Gold so special. It is super easy to pair with food and the cotton candy note either complements a meal or disappears with others and is extremely quaffable without food – you should try to remember you’re drinking real wine if you’re sipping it from a can at a music festival, hiking or on an airplane!

**Alcohol:** 13.0%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Can** 250 ml AB 952900 BC 95290 $ 7.73 626990278900

**

1. **Heart of Gold ®** **(white blend)**

*Same terrific wine available in bottles or cans!*

**RECENT Awards:**

* DOUBLE GOLD Best of Category 2021 ALL CANADIAN CHAMPIONSHIPS
Blind judged, poured from cans competed against wine from bottles, because it’s the same wine the All Canadian Wine Championships awarded both formats! It made wine history as the first wine in can to win an award!
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**Alcohol:** 13.0%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB 285320 BC 886945 $19.04 626990188162

1. **Chardonnay Unoaked**

*Same terrific wine available in bottles or cans!*

**Tasting Note:**

Picked at optimum ripeness, this unoaked Chardonnay has delicate aromas of pear, green and yellow apples, white peach, clover blossoms and a drizzle of honey. Well balanced, clean and rather elegant. Flavours of fresh apples and pears, kiwifruit, sweet oranges, mango and hints of apple-spice herbal tea and lime rind, finished with a crisp citrus. It’s a bit lower in acidity than most unoaked chardonnay, because it is fully ripened, so it’s smoother but it’s not buttery like oaked chards. Loved by chardonnay fans but it’s also converted a huge number of people who belong to the “ABC Club – anything but chardonnay” so many have added the disclaimer except we love Castoro de Oro’s chardonnay! Our Chardonnay is an easy to pair with food or highly smashable from a can at the beach or when golfing. This is our newest release in can format and so far we’ve kept it only in BC.

**Alcohol:** 13.0%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Can** 250 ml AB 951460 BC 495146 $ 7.73 626990278931

1. **Chardonnay Unoaked**

*Same terrific wine available in bottles or cans!*

**Tasting Note:**

Picked at optimum ripeness, this unoaked Chardonnay has delicate aromas of pear, green and yellow apples, white peach, clover blossoms and a drizzle of honey. Well balanced, clean and rather elegant. Flavours of fresh apples and pears, kiwifruit, sweet oranges, mango and hints of apple-spice herbal tea and lime rind, finished with a crisp citrus. It’s a bit lower in acidity than most unoaked chardonnay, because it is fully ripened, so it’s smoother but it’s not buttery like oaked chards. Loved by chardonnay fans but it’s also converted a huge number of people who belong to the “ABC Club – anything but chardonnay” so many have added the disclaimer except we love Castoro de Oro’s chardonnay! Our Chardonnay is an easy to pair with food or highly smashable from a can at the beach or when golfing. This is our newest release in can format and so far we’ve kept it only in BC.

**Alcohol:** 13.0%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB/BC 796375 SK 26606 $19.04 626990173441

1. **Pinot Blanc**

**Tasting Note:**

Lovely old vine Blanc, fresh aroma of apricot, peach, apple & honey and flavour of apple, pear and apricot are balanced with a citrus finish. This traditional style of unoaked Pinot Blanc is more full-bodied and less acidic than most and is nothing like a Pinot Gris.

**Alcohol:** 13.1%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB 765002 BC 473017 SK 22850 $18.17 626990188230

1. **Pinot Duetto Rosé**

*Same terrific wine available in bottles or cans!*

**Blend:**

Pinot Blanc, Pinot Noir. We never disclose our blend percentages it’s our secret recipe!

**Tasting Note:**

This delightful rosé is darker and less sweet than many rosés showcasing an enticing nose of black cherries, fresh raspberries and wild Okanagan herbs. It’s smooth on the palate and has big on flavours of red berries with savoury herb accents and plenty of juicy acidity on the finish. This is the winery owner’s choice for dog walking, in the vineyard, every hot day *and* some not so hot days too! Meant to be served chilled but if it warms up in your glass, or can, it still tastes wonderful it just tastes more like a red wine as it warms.

**Alcohol:** 13.4%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Can** 250 ml AB 952870 BC 95287 $ 7.73 626990278917

1. **Pinot Duetto Rosé**

*Same terrific wine available in bottles or cans!*

**Blend:**

Pinot Blanc, Pinot Noir. We never disclose our blend percentages it’s our secret recipe!

**Tasting Note:**

This delightful rosé is darker and less sweet than many rosés showcasing an enticing nose of black cherries, fresh raspberries and wild Okanagan herbs. It’s smooth on the palate and has big on flavours of red berries with savoury herb accents and plenty of juicy acidity on the finish. This is the winery owner’s choice for dog walking, in the vineyard, every hot day *and* some not so hot days too! Meant to be served chilled but if it warms up in your glass, or can, it still tastes wonderful it just tastes more like a red wine as it warms.

**Alcohol:** 13.4%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB/BC 194225 SK 22038 $22.09 626990105497

1. **Pinot Noir**

**Tasting Note:**

An intense medium-bodied wine, big aromas of strawberry, red cherry and leather and flavours of cherries and butterscotch with an earthy spicy backbone finishing with silky smooth tannins.

**Alcohol:** 13.9%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB/BC 685891 SK 27908 $24.69 626990188209

1. **Merlot**

*Same terrific wine available in bottles or cans!*

**RECENT Awards:**

* JUDGES SELECTION Top Seven Merlot 2021 Alberta Beverage Awards
Blind judged, poured from bottles competed against wine from all over the world, international and domestic!

**Tasting Note:**

A serious, well-made, earthy and well balanced, Merlot that one would never know came from a can if you served it to them blind. A bold nose of savoury red berries, plums, cocoa and elegant oak spices. It has wonderful mouth-feel and is dense and dark in the glass and loaded with plums, kirsch, cassis, anise, dark chocolate, dried clove spice, nutmeg, tannic structure and depth all leading to a long finish.

**Alcohol:** 13.9%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Can** 250 ml AB 952930 BC 95293 SK 3858 $ 8.60 626990278924

**

1. **Merlot**

*Same terrific wine available in bottles or cans!*

**RECENT Awards:**

* JUDGES SELECTION Top Seven Merlot 2021 Alberta Beverage Awards
Blind judged, poured from bottles competed against wine from all over the world, international and domestic!

**Tasting Note:**

A serious, well-made, earthy and well balanced, Merlot that one would never know came from a can if you served it to them blind. A bold nose of savoury red berries, plums, cocoa and elegant oak spices. It has wonderful mouth-feel and is dense and dark in the glass and loaded with plums, kirsch, cassis, anise, dark chocolate, dried clove spice, nutmeg, tannic structure and depth all leading to a long finish.

**Alcohol:** 13.9%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml AB 778355 BC 604439 SK 27909 $24.69 626990105466

1. **Gewürztraminer**

**Tasting Note:**

This unusually dry Gewürztraminer delivers a big floral bouquet with notes of lychee, citrus, stone fruit and spice, smooth and fruity without the sweetness of many other gewürztraminers. So many consumers love this wine, people whom like some sweetness on gewürztraminers and people whom thought all gewürztraminers would be too sweet seem to equally enjoy ours.

**Alcohol:** 13.1%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml BC 682120 **ON** 22687 $16.87 626990105459

1. **Vidal**

**Tasting Note:**

Yes, vidal grown in BC! A ripe almost tropical nose with Mandarin Orange but also apricot, papaya and sweet nectar. It is medium bodied, quite smooth and rich, dry with firm balancing acidity leading into lemon, orange and rose hip tea on the zesty finish. Our bestselling white at our wine shop when it’s open for tasting.

**Alcohol:** 13.2%

**Sweetness:** Dry (0)

 **(Before taxes & dep.)**

**FORMAT VOLUME SKU’S RETAIL PRICE UPC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bottle** 750 ml BC 665216 $19.04 626990105534